



Intimate Wedding Packages

Included in your wedding package

The Lead Up

- Experienced and committed wedding team
- Toastmaster for your master of ceremonies

The Main Event

- Arrival red carpet welcome
- Opulent civil ceremony suite
- Drinks reception lobby and ballroom
- Private bar and dancefloor in the room
- A bar extension
- Mood-lit ceiling in colours to suit your theme
- Personalised menus and decorative seating plan
- Tabletop mirrors with alternate romantic centre pieces
- Ambient background music during the meal
- Microphone and LCD projector for use during the speeches
- Wedding backdrop
- Contemporary chivari chairs

The Night Of

- Stay in the Kilpatrick Suite
- Champagne breakfast for the newlyweds
- 10 Guest rooms at a preferential rate

Terms & Conditions

- Intimate Wedding Packages are for midweek Sunday to Thursday
- Excluding Christmas week and on a selection dates throughout the year
- Minimum of 30 adults are required
- A 25% non refundable booking deposit is required to secure the booking
- Full terms and conditions available on request

Sweet & Simple

Sip Back & Relax

Arrival Reception

- Champagne and strawberry toast for the Bridal Party
- Celebration cocktail
- Seasonal non alcoholic cocktail
- Freshly brewed tea and coffee

Chef's Afternoon Tea

- Lemon drizzle cake, carrot & walnut cake, miniature scones with fresh cream and jam, macrons & a selection of fresh sandwiches

Eat, Drink & Celebrate

- Choose one starter
- Choose one soup
- Choice of one meat and one fish dish
- Choose one dessert
- Freshly brewed tea and coffee

Sip, Sip Hooray

Toast Drinks

- Half a bottle of house wine per guest
- Top table drink of choice

Don't Mind If We Do

Evening Food

- Selection of fresh cut sandwiches
- Breaded chicken goujons
- Cocktail sausages
- Spicy potato wedges
- Freshly brewed tea or coffee

€70.00 per guest for 50 - 80 guests

€75.00 per guest for 30 - 49 guests

Forever & Beyond

Sip Back & Relax

Arrival Reception

- Champagne and strawberry toast for the Bridal Party
- Prosecco reception
- Seasonal non alcoholic cocktail
- Freshly brewed tea and coffee

Savoury Canapes

- Choose two hot two cold options from our menu selector

Eat, Drink & Celebrate

- Choose one starter
- Choose one soup
- Choice of one meat and one fish dish
- Choose one dessert
- Freshly brewed tea and coffee

Sip, Sip Hooray

Toast Drinks

- Half a bottle of house wine per guest
- Top table drink of choice

Don't Mind If We Do

Evening Food

- Breaded chicken goujons
- Cocktail sausages
- Spicy potato wedges
- Oriental Spring Rolls
- Freshly brewed tea or coffee

€75.00 per guest for 50 - 80 guests

€80.00 per guest for 30 - 49 guests

Sweet & Simple Sample Menu

Starter

Warm Cajun Chicken Salad, Roasted Red Peppers
with Honey & Mustard Dressing

Soup

Roast Market Vegetable Soup, served with Chive Crème

Main Course

Roast Sirloin of Irish Beef, Homemade Yorkshire Pudding,
Chateaux Roast Potato and Red Wine Jus
Baked Fillet of Atlantic Hake wrapped in a Nori Seaweed
Served on a Tomato and Basil Mash, Pernod Veloute

Dessert

Crisp Lemon Meringue Pie served with
Fresh Cream and a Fruit Coulis

Freshly Brewed Tea and Coffee

Forever & Beyond Sample Menu

Starter

Chicken & Wild Mushroom Vol au Vent in a Light Pastry Case filled
with a Tarragon and White Wine Cream Sauce
Classic Caesar Salad, Garlic Croute, Parmesan Shavings, Crisp Bacon,
Baby Gem Lettuce and Caesar Dressing

Soup

Carrot and Coriander Soup served with Coriander Cream

Main Course

Traditional Roast Turkey & Home Cooked Ham, Sage and Onion Stuffing,
Cranberry Sauce and Roast Gravy
Fillet of Atlantic Salmon, Spring Onion Crushed Potato and a Black Olive Veloute

Dessert

Chef's Assiette of Dessert Plate
Mango and Passion Fruit Cheesecake, Mini Chocolate Fondant and
Strawberry Meringue

Freshly Brewed Tea and Coffee

Little Rascals Menu

Arrival Reception

Strawberry and Marshmallow Skewers
Chocolate Milkshake

Starter

Homemade Soup of the Day
Chilled Galia & Cantaloupe Melon with Fruit Coulis
Ciabatta Garlic Bread with Dressed Salad

Main Course

Sausages and Home-cut Chips
Chicken Goujons and Home-cut Chips
Half Portion of the Roast of the Day

Dessert

Warm Chocolate Brownie
Selection of Ice Cream in a Chocolate Wafer Basket

Evening Food:

Cocktail Sausages
Plain Ham Sandwiches
Tayto Crisps

Price €20.00 per child. Aged between 3 years to 12 years, Baby bowls complimentary

Add a Little Sparkle

Sweet Treats

Treat Your Guests with a Candy Cart - €260.00

- A variety of your favourite traditional sweets on our candy cart

Ferrero Rocher Heart - €230.00

Homemade Afternoon Sweet Treats - €6.50pp

- Lemon drizzle cake, carrot and walnut cake, macrons, mini scones, fresh cream and jam, served on our afternoon tea trays

Donut Mind if I Do - from €250.00

- A donut wall with sugar iced ring donuts

Favourite Tipple

Handcrafted Wooden Gin Trolley - €8.50pp

- Choose 3 of your favourite gin and tonics with fresh fruit to create your perfect gin

Traditional Whiskey or Gin Cart - €8.50pp

- Select 3 whiskeys or gin and a choice of mixers

Shaken Not Stirred Cocktail Bar - €10pp

- Your choice of 3 contemporary cocktails tastefully decorated

Ice Cold Bottle Beers - €5.75pp

- Our local craft beer with 2 beers or your choice

After Dinner Liquor - €5.75pp

- Cleanse your palate and choose one of the following Amaretto, Limoncello, Grappa, Baileys, Brandy, Crème De Menthe

Add a Little Sparkle

Savoury Dishes

All Time Favourite Fish and Chip Shop - €9.50pp

- Selection of cocktail sausages, fish and chicken goujons with chips, served in paper cones

You Have Stolen a Piz-za My Heart - €7.00pp

- A selection of the following pizzas with assorted dips
- Margherita - cheese and tomato
- Hawaiian - ham and pineapple
- Pepperoni - cheese, tomato and spicy pepperoni

Chef's Fresh Hot Baguettes - €9.00pp

- Slow cooked top rib of beef, horseradish cream
- Honey mustard glaze loin of bacon, mustard mayonnaise
- Carved by our Chef and served on multi-seed or plain baguettes with crispy onions

Spice Up Your Night - Asian Street Food Stall - €11.50 per person

- Thai red chicken curry with coconut milk and mixed vegetables
- Miso beef noodle stir fry with sautéed and seasonal vegetables
- Served with egg noodles and pilau rice

Other Arrangements

Outdoor Sparklers - €100.00

- Create your 'Instagramable' moment in our outdoor terrace

Kids Club - €10.50 per child

- We will entertain the kiddies for 2 hours in our Kids Club
- Available for 12 or more children aged between 5 to 12 years

Post Wedding Bliss

Stone Baked Pizza - €10.95pp

- A selection of the following pizza's with assorted dips, half a pizza per person
- Margherita - cheese and tomato
- Hawaiian - ham and pineapple
- Pepperoni - cheese, tomato and spicy pepperoni

Finger Food - €17.95pp

- Fresh cut sandwiches
- Spicy potato wedges
- Cocktail sausages
- Chicken goujons
- Vegetable spring rolls
- Freshly brewed tea and coffee

Hot Buffet - €22.95pp

- Beef bourguignon - rich beef casserole with mushrooms and red wine
- Chicken Korma - diced chicken in a light curry coriander, coconut and yogurt sauce
- Baby boiled potatoes with dill butter
- Honey and theme roasted root vegetables
- Savoury rice
- Red cabbage coleslaw
- Potato and spring onion salad
- Tomato, cucumber and red onion
- Mixed leaf salad and herb oil
- Selection of fresh bread rolls

Post Wedding Bliss

Mad Grill BBQ - €28.50pp

- Hereford Irish beef burger
- Cajun chicken burger
- Marinated vegetable kebabs
- Sautéed onions
- Spicy potato wedges
- Red cabbage coleslaw
- Spicy cous cous
- Toasted nuts
- Tomato, mozzarella and basil pesto
- Freshly baked bread rolls and baps

The Grill Father BBQ - €38.50pp

- Hereford Irish beef burger
- Spicy grilled sausage
- Marinated chicken kebabs
- BBQ baby back ribs
- Cubed steak
- Buttered corn on the cob
- Sautéed onions and mushrooms
- Baked potato with sour cream and chives
- Steakhouse fries
- Freshly baked bread rolls, baps and garlic bread
- Chef's platter of assorted fresh desserts

Guest Numbers

- Finger buffet and pizza menus are available for a minimum of 25 guests*
- Buffet menus are available for a minimum of 25 guests*
- Barbecue menus are available for a minimum of 40 guests*

*The serving location or private room is subject to availability



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